

The Fairmont Royal York and its sister hotels across the country have been a part of Canadian history since 1886.

In fact, Piper's takes its name from Tom Piper, a well loved Torontonian who operated a zoo on this site many years ago. We're proud of our home in the heart of Canada's most multicultural city. As part of a coast-to-coast family from Newfoundland to Vancouver, Canada's finest ingredients are a reach away for us. We invite you to indulge in some of Canada's most desired fares from Atlantic salmon to delicious game meats and wholesome cheeses. Join us in a Canadian journey of casual favorites with a signature Piper's twist unlike anywhere else.

Comfortable. Casual. Canadian.

Sharing

Piper's Signature Roof Top Honey Rooster Wings

Peppered Honey from our Rooftop Garden and Kozlik's Mustard

Or choose from

Sweet Thai Chili, Honey BBQ or Hot Sauce

Served with Crispy Vegetable Sticks & Blue Cheese Aoili

Dozen \$18.00

Half Dozen \$10.00

'North	of the	Border'	Lavered	Nachos

Crisp Tri Coloured Tortilla Chips, Hot Peppers, Onion, Britannia Cheddar Cheese, Tomatoes

With Bison Chili \$23.00

Piper's Perfect Poutine

Hand Cut Yukon Gold Fries, Cheese Curds, Rich Chicken Gravy

\$11.00 With Bison Chili \$17.00

Yukon Gold or Sweet Potato Fries

Trio of Garlic, Red Pepper and Smoked Chili Aioli Sauces

\$8.00

\$17.00

Ontario Vine Ripe Tomato Flatbread

Focaccia Bread, Buffalo Mozzarella and Basil Pesto

\$16.00



Starters Chef's Daily Soup Creation \$7.00	nn
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Coast to Coast Seafood Chowder Pacific Halibut, Atlantic Salmon, Scallops, Shrimp \$11.00	00
Piper's Caesar Salad \$12.00	nn
Basil Marinated Grape Tomatoes, Roasted Garlic Crostini, Crisp Prosciutto with Chicken \$18.00	
Sleger Farm Organic Greens & Chèvre Salad Sun Dried Tomatoes, Cucumbers, Shaved Red Onion, Julienne Carrots, Crumbled Ontario Goats Chèvre, Balsamic Vinaigrette \$11.00	00
Sandwiches Served with hand cut or sweet potato fries. Upgrade to house salad, Caesar salad, or soup for \$3.00	
Ontario Angus Beef Burger Canadian Peameal Bacon, Aged Cheddar, Sautéed Onion and Red Pepper Mayonnaise \$18.0	.00
Montreal Style Reuben Sandwich Smoked Meat, Organic Rye Bread, Thornelow Swiss cheese, Sauerkraut, Kozlik's Grainy Mustard Mayo \$16.0	.00
Grilled Ontario Chicken and Bacon Sandwich Buffalo Mozzarella, Piquillo Peppers, Double Smoked Bacon, Spinach and Pesto Aioli \$18.0	.00
Wellington County Lamb Burger Pommery Mustard Mayonnaise, Ciabatta Bun, Montfort Chèvre, Lettuce, Tomato \$18.0	.00
Alberta Beef Rib Eye Beef Dip Alberta Rib Eye Roast, Portuguese Bun, Horseradish Mayonnaise, Roasted Portobello Mushrooms, and Onions with a Side of House Made Jus \$18.0	.00



Mains

Nova Scotia Salmon and Chips

Alexander Keith's' Beer Batter, Tartar Sauce, Yukon Gold Fries Spicy Ketchup Or make it Haddock

Suggested Beer Pairing: Alexander Keith's IPA

\$21.00 \$19.00

Smoked Chicken 'Mac and Cheese'

Hickory Smoked Chicken, Thunder Oak Gouda Cheese Sauce, Canadian Peameal Bacon

Suggested Beer Pairing: Creemore Springs Premium Lager

\$18.00

Grilled Jail Island Atlantic Salmon

'Smoy'd Farms Potato, Black Olives, Baby Arugula, Truffle Vinaigrette, Smoked Tomato Coulis

\$21.00

Suggested Beer Pairing: Steam Whistle Pilsner

Grilled 8 oz Canadian Beef Strip Loin Steak

Mashed Potato, Asparagus and Red Wine Jus

Suggested Beer Pairing: Mill St. Organic

\$23.00

Asparagus and Artichoke Pasta

Tagliatelle, Cherry Tomato, Bell Pepper, Pine Nuts, Royal York House Grown Basil

Suggested Beer Pairing: Creemore Lager

\$14.00 With Chicken \$20.00

Fairmont President's Club Members

 $\label{eq:Show your FPC card before ordering} \text{ and receive 10% off one of our appetizers or sharing menu item.}$